



**Christmas 2023**

**Oporto Cricket & Lawn Tennis Club**



# **WELCOME DRINK**

Codfish cakes with citrus mayonnaise

Veal rissoles

Tomato, mozzarella and pesto skewers

Beef samosas

Veal croquettes with Dijon mustard mayonnaise





# MENU I

Cream of mushroom  
and truffle soup

"Alheira" and sprouts  
crispy pastry

Duck, apple and  
pumpkin salad

Veal, mushroom rice  
rice and truffle sauce

Iberico pork tournedos with  
mustard sauce and saffron rice

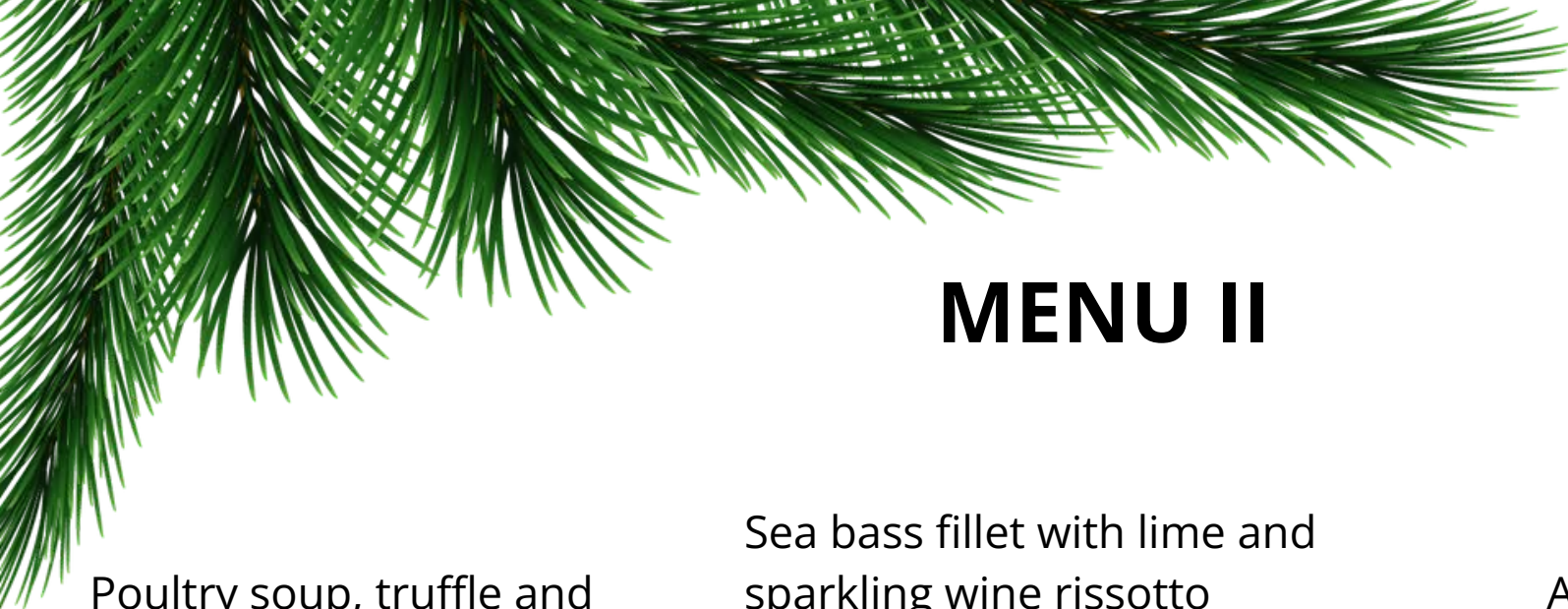
Fillet of sea bass, celery purée and  
fennel sauce

Cod at low temperature,  
crunchy breadcrumbs and pepper  
puree.

Chocolate and caramel  
fondant and popcorn ice  
cream

Red fruit semifreddo

Fresh fruit



## MENU II

Poultry soup, truffle and toast

Smoked tomato soup, scraped egg and crotons

Smoked salmon tartelette

Sea bass fillet with lime and sparkling wine risotto

Corvina and prawn creamy rice

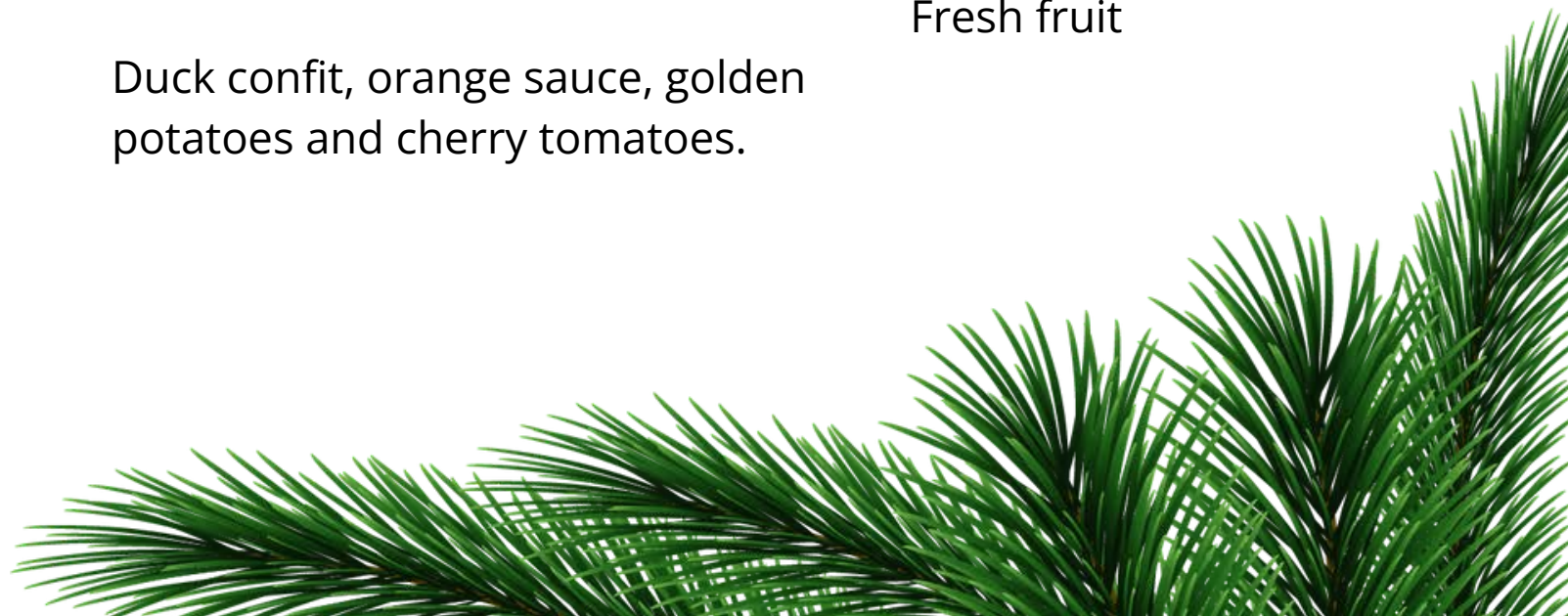
Roast beef, shoestring potatoes and mashed spinach

Duck confit, orange sauce, golden potatoes and cherry tomatoes.

Abade de Priscos pudding and lime ice cream

Our "rabanada" with nuts ice cream

Fresh fruit







# MENU GOLD

## BUFFET



Simple salads

Breaded chicken

Mussels with green sauce

Tomato, mozzarella and pesto salad

Caesar salad

Russian salad

Chevre cheese and spinach puff pastry

Salmon and guacamole bites

Melon with ham

Chickpea and cod salad

Mixed snacks

Cream of roast pumpkin soup with coriander oil

Chicken soup

Moqueca of corvina and prawns

Chipped cod on a bed of breadcrumbs

Roast pork neck with chestnuts

Duck rice

Rabanadas

Bolo rei

Custard

Aletria

Sponge cake

Abade de Priscos pudding

Apple crumble

Fresh fruit





# MENU PLATINUM

## BUFFET



Simple salads

Feta, tomato and olive salad

Caprese salad

Caesar salad

Natural prawns

Roast vegetable salad

Black pork and mountain  
cheese pie

Chevre cheese and spinach  
puff pastry

National cheese board

Mixed snacks

Cream of cauliflower and hazelnut  
soup

Cream of mushroom soup

Cod with breadcrumbs

Sea bass rice with prawns

Turkey with Christmas stuffing,  
chestnuts, roast potatoes and  
mashed spinach

Roast goat, roast potatoes and  
mashed spinach

Fresh fruit

Rabanadas

Custard

Aletria

Bolo rei

Brigadeiro cake

Apple crumble

Almond tart

Egg pudding

Sponge cake



# General Terms

The menus presented are for a minimum of 10 adults in Set Menu format and a minimum of 25 adults in Buffet format.

In Menu I and Menu II, the group can only choose 1 starter, 1 main course and 1 dessert, the same for the whole group.

The Club must receive information on the approximate number of people taking part in the events no later than 4 days before they start.

The final number of guaranteed participants must be communicated no later than 2 working days before the start of the event and this will be the final number for invoicing purposes. If the number of people attending the event is higher than the guaranteed number, the Club will invoice accordingly.

The Club also reserves the right to change the room(s) booked if the number of people guaranteed is higher or lower than initially planned.

If you wish your event to take place in a private room, a supplement will be charged for the hire:

Drawing Room: 150€  
Long Room: 100€  
Restaurant: 150€

The prices shown do not include drinks:

Drinks supplement with wine: €6.00 per person (house wine, beer, soft drinks, water and coffee)  
Drinks supplement without wine: €4.00 per person (Beer, soft drinks, water and coffee)

The prices shown include VAT at the rate in force.

Children up to and 3 years (including): free. Children between 4 and 12 ( including): 50% reduction.

Service after 23:00 will incur a service charge of €85.00 per hour.

Cork tax: €5.00 per bottle on approved drinks.